

## WINE LIST

	Glass 125ml	Bottle 750ml	
<b>Sparkling White</b>			
Champagne Henriot – Brut Souverain, France n.v.	19	90	
Ruinart – Blanc de Blancs, France n.v.	23	136	
English Sparkling – Nyetimber – Blanc de Blancs, England '13.	26	156	
Champagne Dom Pérignon, France '08.	42	295	
English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England '09	55	330	
<b>Sparkling Rosé</b>			
English Sparkling – Nyetimber, England n.v.	22	130	
Champagne Pommery – Apanage, France n.v.	37	220	
	Glass 125ml	Carafe 375ml	Bottle 750ml
<b>White Wine</b>			
Chablis – Annabel's Cuvée – G. Tremblay '18 France	13	39	78
Sancerre – Le Chêne Marchand – P. Jolivet '18 France	17	53	106
Riesling – In der Wand – Pichler Krutzler, Wachau '12, Austria	19	57	114
Chardonnay – Milmanda – Catalonia – Torres '16, Spain	23	66	132
Meursault – Les Criots – Ballot-Millot, Burgundy '17, France	30	90	180
Sauvignon blanc – Te Koko – Cloudy bay, Marlborough '15, New Zealand	30	90	180
Chenin blanc – Dirty Little Secret – Two – K. Forrester, South Africa, n.v.	48	144	288
Puligny-Montrachet – 1er Cru Clavoillon, Leflaive, Burgundy '13, France	82	246	490
<b>Rosé Wine</b>			
Miraval – Côtes de Provence '19, France	14	42	84
Rock Angel – Château d'Esclans, Côtes de Provence '18, France	<i>Magnum</i> 22	66	260
<b>Red Wine</b>			
Saint-Emilion – Annabel's Claret – S. Derenoncourt, Bordeaux '18, France	13	39	78
Crozes – Hermitage – Alain Graillot, Rhone '17, France	17	51	102
Pinot noir – Clos Henri, Marlborough '16, New Zealand	21	63	126
Margaux – Ségla – Château Rauzan Ségla, Bordeaux '11, France	23	69	138
Cabernet sauvignon – Mas La Plana – Torres, Catalonia '15, Spain	28	84	168
Nuits-Saint-Georges – Vieilles Vignes – A. Michelot Burgundy '16, France	32	96	192
Brunello di Montalcino – Pian delle Vigne – Antinori, Tuscany '14, Italy	38	114	228
Gevrey-Chambertin 1er Cru La Gibryotte – C. Dugat, Burgundy '17, France	42	126	232
Bordeaux blend – Sena – Eduardo Chadwick, Aconcagua Valley '15, Chile	75	225	450
Saint-Emilion Grand Cru Classe – Chateau Cheval Blanc, Bdx '96, France	250	750	1750

Please see your server for the full wine list.



## NIGHTCLUB MENU

### CLASSIC COCKTAILS

#### Medatini

*The CBD and Nootropics laced Medatini pays homage to the Espresso Martini with Grey Goose Vodka, but with half the sugar and calories of the classic. It's time to drink smarter - 15.5*

#### Margarita

*Patron Silver Tequila infused with Lemongrass & Vanilla, Orange Liqueur, Lime - 15.5*

#### Moscow Mule

*Ketel One Vodka, Homemade Ginger Beer, Lime & Angostura Bitters 15.5*

#### Negroni

*Star Of Bombay Gin, Campari, Cocchi Vermouth di Torino - 15.5*

#### Old Fashioned

*Woodford Reserve Whiskey, Whistle Pig Rye Whiskey, Vanilla, Cinnamon and Cloves Syrup & Angostura Bitters - 15.5*

### SIGNATURE COCKTAILS

#### Sweet Touch

*Ketel Vodka, Peach Liqueur, Poire Williams Infused with Mango, Orange & Mandarin Extract, Clarified Lime - 15.5*

#### Summer Harvest

*Bacardi Carta Blanca Rum, Riesling & Grapefruit Reduction, Clarified Citrus Extract - 15.5*

#### Raspberry Fields

*Tanqueray 10 Gin, Amores Mezcal, Elderflower, Raspberry & Lemon Shrub, Rekorderlig Peach & Basil Cider - 14*



#### Agave Fields

*Don Julio Tequila, Ancho Reyes, Jalapeno Liqueur, Lime Oils, Pomegranate Extract - 15.5*

#### Wicked Apple

*Star Of Bombay Gin, Burluesque Bitter, Martini Rosato Infused with Bayleaf, Apple & Vanilla, Topped Up with Soda - 14*

## For The Table

Caviar Kristal Classic Garnish 50g / 125 175g / 450	
Vegetables Crudites & Dips 	24
Crispy Salt & Pepper Squid	17
Popcorn Shrimp	18
Balsamic Padron Pepper 	10
Oysters <i>Gillardeau "Nature or Rockefeller"</i> ½ Dozen 24 / Dozen 48	

## Starters

Beef Carpaccio <i>Datterino Tomato, Basil &amp; Aged Parmesan Cheese</i>	29
Crab Cake <i>Avocado Mayo &amp; Fennel</i>	28
Yellowfin Tuna Tartare & <i>Cured Quail Egg</i>	25
Crispy Pork Belly Skewers <i>Apple &amp; Miso Glaze</i>	24

## Main Courses

Wagyu Cheeseburger <i>Aged Cheddar, BBQ Mayonnaise</i>	28
Corn Baby Chicken <i>Rosemary &amp; Lemon</i>	36
Harissa Lamb Chops & <i>Mint Yogurt</i>	40
Roasted Vegetables & <i>Halloumi Poke Style</i> 	22
Whole Lobster <i>Lemon Butter</i>	62
Cajun Sea Bass <i>Sesame Coleslaw</i>	41
Caesar Salad  <i>option available</i>	18
Blue Cheese Iceberg Salad  <i>option available</i>	19
Dover Sole 600gr <i>Grilled</i>	54
Teriyaki Black Cod <i>Jalapeno &amp; Coriander</i>	42
Veggie Burger <i>Beetroot &amp; Lentils</i> 	27

## Our Steaks

*All our steak are seasoned with Cajun signature blend.*

USDA Dry Aged Sirloin 250gr	36
USDA Dry Aged Beef Ribeye 300gr	49
USDA Beef Tenderloin 200gr	48
Japanese Wagyu Sirloin A5 for 100gr (minimum size 200gr)	58
*Surf & Turf Option / ½ Lobster & Hollandaise <i>add to your steak</i>	35

## Sauces

Stilton Cream    Black Peppercorn    BBQ    Chimichurri    Béarnaise

## Side Dishes 8.5

Charred Broccoli    Sautéed Spinach    Hand Cut Chips    Mash Potatoes  
Signature Onion Rings    Tomatoes Salad With Roasted Aubergine Purée

## Desserts

Sundae Pecan & Salted Caramel	11
Cheesecake Berries	12
Chocolate Brownie Vanilla Ice Cream	12
Profiteroles Vanilla Ice Cream & Chocolate Sauce	12
Ice cream & Sorbet	11
Fruit Platter	24

 Vegetarian     Vegan     Gluten

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.  
A discretionary 15% service charge will be added to your bill. All prices include VAT.